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United States Department of Agriculture
Agricultural Research Administration
Bureau of Animal Industry

* BREED CROSSES EFFECTIVE IN DEVELOPING MEAT-TYPE HOGS

For a number of years there has been an increasing interest in the United States in developing a type of hog that will yield more lean meat and less fat at customary market weights than does the type commonly produced in this country. The Bureau of Animal Industry of the U. S. Department of Agriculture has described the ideal of this "meat-type" hog as an individual which, at the final feedlot weight of approximately 225 pounds, should yield not less than 50 percent of its slaughter weight in the combination of ham, loin, bacon, butt and picnic shoulder. Moreover, such a hog should have an average thickness of back fat of not less than 1.50 inches, which will provide a reasonable assurance of satisfactory quality in the cuts, and not more than 1.75 inches, thereby contributing to solution of the problem of lard surplus.

In preparation for research work on the development of this type of hog, the Department imported a number of Danish Landrace hogs from Denmark in 1934. That breed had been improved in Denmark under testing-station methods during a period of many years and was believed to possess certain rather well-fixed characteristics that would contribute definitely and rapidly to swine improvement in the United States. The imported Landrace hogs were crossed with several domestic breeds and several strains similar in type to the Landrace have been developed from the crosses.

As a part of this exhibit at the 1949 Grand National Livestock Exposition there is shown a gilt weighing about 225 pounds that is representative of the strain developed from the Landrace-Poland China crossbred foundation. There are also shown in a refrigerated display case one side and the five preferred cuts from the other side of a similar hog of the same breeding. For comparison in an adjoining case are one side and the five preferred cuts from the other side of a less desirable, fat-type hog.

The yields of preferred cuts and certain other characteristics of the two hogs represented in the display cases are as follows:

	<u>Meat-Type</u>	<u>Fat-Type</u>
Live weight at slaughter pounds	217	210
Yield of cuts		
Hams percent	16.6	13.5
Loins "	15.5	11.3
Bacon "	9.7	11.7
Picnic shoulders "	7.6	6.8
Shoulder butts "	4.7	3.9
Total "	54.1	47.2
Cutting fat "	12.9	16.8
Average thickness of back fat inches	1.6	2.0

